462 In the Carpathians, while some stâne are inhabited by
233 families of shepherds, others have men only, and purely "feminine" stâne are not unknown. There appear to be regional differences based perhaps on the varying requirements of the lowland crops, and all forms are said to be of some antiquity; it cannot be shown that the "masculine" stâne represent an older type than those where both sexes
●[834] take part, or vice versa. But it is significant that in some parts there is a definite *tabu* against women, and the shepherds must have no relations with them in the prescribed season, from the arrival at the stână to July 20th (St. Eloi). In the areas we visited, while the shepherds were exclusively male, women from the villages occasionally ride up with messages or food, and may stay at the hut for a day or two.

234 On reaching the pastures, to resume, the sheep are divided
233 into separate flocks—milkers and non-milkers, lambs and wethers. Only the milkers are kept in the immediate neighbourhood of the stână, the rest being driven uphill or to the shelter of the forest's edge, according to their requirements. Two milkings are usual, about 6 o'clock morning and evening. The sheep are driven into the *strunga*, a fenced enclosure near the hut, where the shepherd-boy introduces them one by one into a narrow roofed exit at which the milkers sit. The milk is forthwith poured into a copper cauldron over which the *baciu*[2] stands at the fireside, stirring
[326] the contents with the peeled, spiked top of a spruce. The copper pot is tinned inside, this work being done by the gipsies. Into the simmering milk the *baciu* throws a pinch of rennet, and then works the curds into a thick pulp. A simple press—a canvas bag twisted with a tourniquet and weighted with a stone—next comes into use, and after three days salt is added and the cheese is finally kneaded and stored in a sheepskin which has been specially prepared by drying and scraping. This is cheese of the first quality (brânză), a poorer quality (urdă) being obtained from the whey left in the copper after taking out the curds. The urdă is often stored in small skins, e.g. rabbit, or in containers made of bark or hollowed branches. Much of the cheese in these days is bought by co-operative societies.

262 It is the duty of the *baciu*,[2] further, to prepare food for the shepherds. Onions, beans and paprika make vegetable soup, and maize-bread and cheese complete a diet which may be varied now and again with smoked mutton. Another task

1 [For explanatory footnote see pp. 49, Ct. 116 - - Annly 17]
2 [cheese maker of the Stâna -52- Annly 31]